

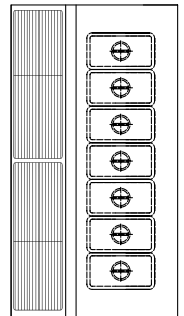
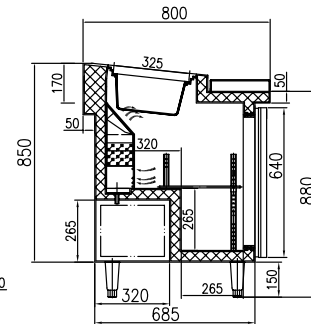
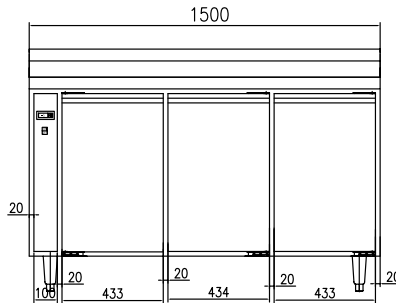
STAINLESS STEEL PIZZA PREPARATION WORK BENCH FRIDGE



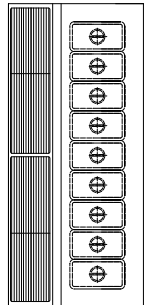
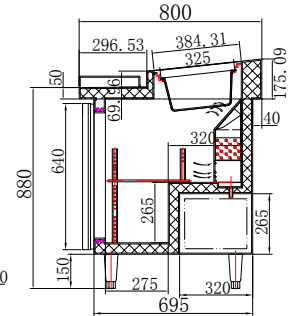
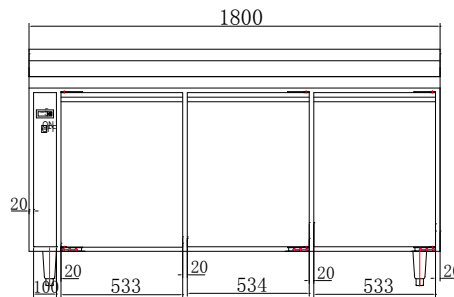
- Stainless steel interior, exterior and back
- Polycarbonate sliding lids over blown air well
- Secop or Embraco compressor
- Self evaporating drainage
- Refrigerated blown air over and under all pans
- Removable wire grid for easy tray sliding
- Pans not included  
Select on page 286-287



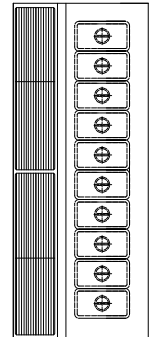
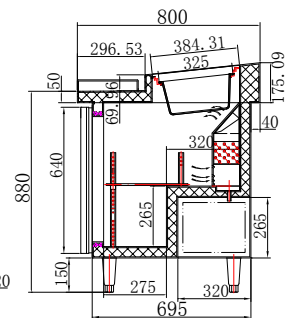
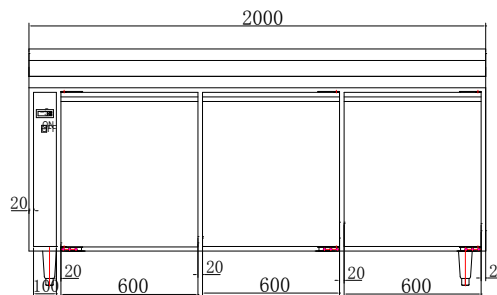
PWB150



PWB180



PWB200



\*Pan covers must be used to ensure correct operating temperature.

Code	litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
<b>3 Door - 7x1/3 pans</b>							
PWB150	360	1500x800x1000	120	+2 to +8	32/60	240	390/10
<b>3 Door - 9x1/3 pans</b>							
PWB180	475	1800x800x1000	140	+2 to +8	32/60	240	390/10
<b>3 Door - 10x1/3 pans</b>							
PWB200	550	2000x800x1000	165	+2 to +8	32/60	240	525/10

Cold tops are holding units only, product needs to be pre-chilled to less than 5°C. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ